

~ To Whet Your Appetite ~

Guacamole

our classic prepared fresh tableside 13
with cheese 14

Appetizers

Sweet Potato Soup

housemade chorizo, banana foam, epazote oil 12

Caesar Salad

romaine hearts, parmesan, creamy anchovy dressing 11
make it an entrée with grilled chicken breast 16

Pear and Blue Cheese Salad

shaved squash, greens, endive, tamarind 13

Scallops

coconut rice, crispy rice, squid ink oil 13

Lamb "Empanadas"

date marmalade, queso fresco espuma 12

Dominican Conch Fritters

jicama-avocado raviolis, passion fruit oil 9

Sandwiches

all sandwiches served with your choice of herb french fries, mixed greens, or malanga chips.

Café Burger

on brioche, cheddar cheese, house-made pickle 14

Roasted Lamb

fennel, pineapple, fresh herbs 15

Grilled Cheese

aged cheddar, mozzarella and truffle oil 13

"Medio Día"

Café's version of the classic Cubano sandwich
confit pork, ham, cheese, pickles and mustard 13

Short Rib

fried egg, avocado, caramelized onion,
chihuahua cheese 14

Lunch Entrées

Duck "Alcapurrias"

plantain, queso fresco, duck confit, passion fruit oil 14

Seared Trout

wild mushrooms, apple puree, kale 15

Shrimp and Grapefruit

chayote "spaghetti", avocado puree, yogurt dressing 15

Fish and Chips

beer battered tilapia with house tartar sauce and malt vinegar air 13

Café "Bouillabaisse"

our play on the classic seafood stew
tomato-almond broth, poblano "rouille" 14

Tuna Confit Salad

tuna belly confited in olive oil and herbs,
with arugula, jicama, asparagus, fingerlings, avocado, egg 63° 15

Artichoke and Squash

caramelized zucchini puree, cotija cheese, oven-dried tomatoes 16

Crabcake Salad

jumbo lump crabmeat, fresh herbs, grapefruit, mango, coconut dressing 15

Specialty Beverages

Aguas Frescas

refreshing traditional Mexican fruit juice beverage, please ask your server for the flavor of the day 4.00

LEMONADE

fresh lemon, sugar 4.00

DOMINICAN LEMONADE

cranberry, lemon, lime, pineapple, orange, & grapefruit 5.00

LIMEADE

fresh lime, sugar 4.00

MINT-LIMEADE

fresh lime, mint, sugar 5.00

PASSION FRUIT ICED TEA

freshly-brewed, unsweetened 3.00

Wines by the Glass

Champagne/Sparkling

AVINYO <i>Brut Cava</i> Penedes, Spain NV	10
WILLM <i>Crémant d'Alsace Cuvée Leon IX Brut</i> France NV	12
DELAMOTTE <i>Brut</i> Le Mesnil-Sur-Oger, France NV	16
PUNKT GENAU Sparkling Grüner Veltliner Weingut Eward Gruber Röschitz, Austria NV	14
GRAHAM BECK <i>Brut Rosé</i> Robertson, South Africa NV	11

Whites

Chenin Blanc - COULY-DUTHEIL <i>Les Chateaux</i> Chinon, France 2009	14
Pinot Gris - JACQUES et FRANCOIS LURTON Mendoza, Argentina 2010	8
Sauvignon Blanc - GROTH Napa Valley, California 2009	13
Sauvignon Blanc - ALCANCE Valle de Casablanca, Chile 2008	9
Verdejo/Viura - PAMPANO Rueda, Spain 2009	8
Riesling - LEITZ <i>Dragonstone</i> Rheingau, Germany 2009	13
Torrontes - FINCA el ORIGEN <i>Reserva</i> Valle de Cafayate, Argentina 2008	8
Chardonnay - CATENA ESTATE Mendoza, Argentina 2008	12
Grüner Veltliner - FRED LOIMER <i>Lois</i> Austria 2008	10

Rosés

Pinot Noir - SOTER <i>North Valley</i> Willamette Valley, Oregon 2010	14
Pinot Noir - ADELSHEIM Willamette Valley, Oregon 2010	12

Reds

Pinot Noir - LEYDA <i>Las Brisas</i> , San Antonio, Chile 2009	13
Pinot Noir - MONGEARD-MUGNERET <i>Bourgogne</i> Hautes Cotes de Nuits, France 2007	16
Tempranillo - LEGON <i>Roble</i> Ribera del Duero, Spain 2008	11
Malbec - CARINAE <i>Cruz de Piedra</i> Mendoza, Argentina 2008	8
Monastrell Blend - ALCEÑO Jumilla, Spain 2008	9
Cabernet Sauvignon - SANTA RITA <i>Medalla Real</i> Maipo Valley, Chile 2007	12
Bordeaux Blend - BODEGA BENEGAS <i>Don Tiburcio</i> Mendoza, Argentina 2007	9
Syrah - PORCUPINE RIDGE Cape of Good Hope, South Africa 2009	9
Mencia - LUNA BEBERIDE Bierzo, Spain 2009	13

Beers

DRAFT

Dos XX Lager \$6

Tröges HopBack Amber, Weihenstephaner \$8

BOTTLE

Sol - Mexico
\$6

Brooklyn Lager - USA

Bear Republic Racer Five IPA - USA
\$7

Chimay Red Cap - Belgium

Chimay White Cap - Belgium
\$10

Buckler - Holland
(non alcoholic)
\$5